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(54) Title: LOW CARBOHYDRATE SWEETNER

(57) Abstract: This invention pertains to a Low Carbohydrate, Low Glycemic Index, cane sugarfree sweetener comprising a synergistic mixture of Lo Han Quo Extract and Sucralose Liquid or Powder for use in an improved tasting ice-cream or for sweetening baked goods, candy, and beverages.. The ice cream embodiment has less total carbohydrates per serving and 30% less fat and calories than conventional ice cream. An unflavored ice cream composition comprises the following in wt. %:: I=Ingredients, R=Range, BM=Best Mode: I: Lo Han Kuo Extract, R: 0.014-0.018, BM: 0.016; I: Sucralose Liquid, R: 0.072-0-080, BM: 0.076; I: CC305, R: 0.200-0-270, BM: 0.235; I: Glycerin, R: 0.900-1-100, BM: 1.000; I: Polydextrose, R: 9.000-10.050, BM: 9.525; I: Whey Protein Concentrate, R: 1.550-1.620, BM: 1.585; I: Egg Yolk Solids, R: 2.000-3.500, BM: 2.750; I: Non fat Dry milk Solids, R: 2.800-3.200, Edg 101k Solius, K. 2.000-3 BM: 3.000; I: Cream and Skim Milk, R: 83.454-80.162, BM: 81.813.